Shelleyglas®

Shelleysteel®

Shelleyglas®/Shelleysteel™

Service and Installation Manual

Please read this manual completely before attempting to install or operate this equipment!
Notify carrier of damage! Inspect all components immediately. See page 2.

Refrigerated, Heated and Non-Electrical Units

CAUTION

IMPORTANT INFORMATION
READ BEFORE USE
PLEASE SAVE THESE INSTRUCTIONS!

Effective March 2003

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SERIAL NUMBER INFORMATION

If your unit is **heated**, the serial tag is located above the louvered panel near the on/off switch.

Refrigerated units have the serial tag located in the compressor area near the on/off switch.

Understorage units often have the serial tag located on the left inside the storage area.

All purpose counters, utility equipment or delivery carts do not require serial numbers but a model tag is placed at the top of the pylon on the back of the unit.

Always have the serial number of your unit available when calling for parts or service.

This manual covers standard units only. If you have a custom unit, consult the customer service department at the number listed below.

RECEIVING AND INSPECTING THE EQUIPMENT

Even though most equipment is shipped crated, care should be taken during unloading so the equipment is not damaged while being moved into the building.

1. Visually inspect the exterior of the package and skid or container. Any damage should be noted and reported to the delivering carrier immediately.
2. If damaged, open and inspect the contents with the carrier.
3. In the event that the exterior is not damaged, yet upon opening, there is concealed damage to the equipment notify the carrier. Notification should be made verbally as well as in written form.
4. Request an inspection by the shipping company of the damaged equipment. This should be done within 10 days from receipt of the equipment.
5. Check the lower portion of the unit to be sure legs or casters are not bent.
6. Also open the compressor compartment housing and visually inspect the refrigeration package. Be sure lines are secure and base is still intact.
7. Freight carriers can supply the necessary damage forms upon request.
8. Retain all crating material until an inspection has been made or waived.

The units with LiquiTec technology cold pans contain a non-toxic eutectic fluid within a sealed inner liner. This fluid may leak if the tank is punctured so care must be taken when uncrating and setting in place. The eutectic fluid is non-toxic and may be flushed down a disposal drain. If the LiquiTec unit cold pans leak, immediately call the Delfield service department directly at 1-800-733-8821 not your local service agent.

Uncrating the Equipment

First cut and remove the banding from around the crate. Remove the front of the crate material, use of some tools will be required. If the unit is on legs remove the top of the crate as well and lift the unit off the skid. If the unit is on casters it can be "rolled" off the skid.

SPECIFICATIONS

This manual covers standard units only. If you have a custom unit, consult the customer service department at the number listed below.

Shelleyglas®

MODEL NUMBER	VOLTAGE/ HERTZ/PHASE	NEMA PLUG	AMP
Heated Serving Counters			
KH-2	120/208-230/60/1	14-20P	15.0
KH-3	120/208-230/60/1	14-30P	20.0
KH-4	120/208-230/60/1	14-50P	26.0
KH-5	120/208-230/60/1	14-50P	31.0
KH-6	120/208-230/60/1	14-50P	37.0
KH-2-NU	120/208-230/60/1	14-20P	11.0
KH-3-NU	120/208-230/60/1	14-20P	16.0
KH-4-NU	120/208-230/60/1	14-30P	22.0
KH-5-NU	120/208-230/60/1	14-50P	28.0
KH-6-NU	120/208-230/60/1	14-50P	33.0

MODEL NUMBER	VOLTAGE/ HERTZ/PHASE	NEMA PLUG	AMP	H.P.	REFRIGERANT	BTU
Refrigerated Cold Pan Serving Counters						
KCSC-36B	115	5-15P	7.0	1/4	404a	1102
KCSC-50B	115	5-15P	7.0	1/4	404a	1240
KCSC-60B	115	5-15P	7.0	1/4	404a	1343
KCSC-74B	115	5-15P	7.0	1/4	404a	1423
KCSC-96B	115	5-15P	7.0	1/4	404a	1487
Shelleyglas with LiquiTec						
KCSC-36-EF	115	5-15P	7.0	1/4	404a	1102
KCSC-50-EF	115	5-15P	7.0	1/4	404a	1240
KCSC-60-EF	115	5-15P	7.0	1/4	404a	1343
KCSC-74-EF	115	5-15P	7.0	1/4	404a	1423
KCSC-96-EF	115	5-15P	7.0	1/4	404a	1487
Heated and Refrigerated Combo Counters						
KHCR-50-B	120/60/1	5-20P	16.0	1/4	404a	1102
KHCR-60-B	120/60/1	5-20P	16.0	1/4	404a	1102
KHCR-74-B	120/60/1	5-20P	16.0	1/4	404a	1102
KHCR-96-B	120/60/1	5-20P	16.0	1/4	404a	1240
KH2CR-72-B	120/208-230/60/1	14-30P	18.0	1/4	404a	1102
KH2CR-96-B	120/208-230/60/1	14-30P	18.0	1/4	404a	1343
KH3CR-96-B	120/208-230/60/1	14-30P	23.0	1/4	404a	1240
KH4CR-96-B	120/208-230/60/1	14-50P	29.0	1/4	404a	1102
Heated and Ice Cooled Combo Counters						
KHC-50-NU	120/60/1	5-15P	9.0			
KHC-60-NU	120/60/1	5-15P	9.0			
KHC-74-NU	120/60/1	5-15P	9.0			
KHC-96-NU	120/60/1	5-15P	9.0			
KH2C-74-NU	120/208-230/60/1	14-20P	11.0			
KH2C-96-NU	120/208-230/60/1	14-20P	11.0			
KH3C-74-NU	120/208-230/60/1	14-20P	16.0			
KH3C-96-NU	120/208-230/60/1	14-20P	16.0			
KH4C-96-NU	120/208-230/60/1	14-30P	22.0			
Frost Top Serving Counters						
KCFT-36-NU	115	5-15P	7.0	1/4	404a	435
KCFT-50-NU	115	5-15P	7.0	1/4	404a	595
KCFT-60-NU	115	5-15P	7.0	1/4	404a	717
KCFT-74-NU	115	5-15P	7.0	1/4	404a	827
KCFT-96-NU	115	5-15P	7.0	1/4	404a	921
Milk Counters						
KCM-36	115	5-15P	5.0	1/4	134a	1114
KCM-50	115	5-15P	5.0	1/4	134a	1190
KCM-60	115	5-15P	5.0	1/4	134a	1329
KCM-74	115	5-15P	5.0	1/4	134a	1535
Ice Cream Counters						
KCF-36	115	5-15P	7.0	1/4	404A	915
KCF-50	115	5-15P	7.0	1/4	404A	1350
KCF-60	115	5-15P	8.0	1/3	404A	1456
KCF-74	115	5-15P	8.0	1/3	404A	1609
Milk and Ice Cream Counters						**REF/FRZ**
KCFM-50	115	5-15P	4.0	1/4	404A	789/1580
KCFM-74	115	5-15P	8.0	1/3	404A	1199/2040
Carving Counter						
KRB	115	5-15P	5.0			

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MODEL NUMBER	VOLTAGE/ HERTZ/PHASE	NEMA PLUG	AMP
Heated Serving Counters			
SH-2	120/208-230/60/1	14-20P	15.0
SH-3	120/208-230/60/1	14-30P	20.0
SH-4	120/208-230/60/1	14-50P	26.0
SH-5	120/208-230/60/1	14-50P	31.0
SH-6	120/208-230/60/1	14-50P	37.0
SH-2-NU	120/208-230/60/1	14-20P	11.0
SH-3-NU	120/208-230/60/1	14-20P	16.0
SH-4-NU	120/208-230/60/1	14-30P	22.0
SH-5-NU	120/208-230/60/1	14-50P	28.0
SH-6-NU	120/208-230/60/1	14-50P	33.0

MODEL NUMBER	VOLTAGE/ HERTZ/PHASE	NEMA PLUG	AMP	H.P.	REFRIGERANT	BTU
Refrigerated Cold Pan Serving Counters						
SCSC-36B	115	5-15P	7.0	1/4	404a	1102
SCSC-50B	115	5-15P	7.0	1/4	404a	1240
SCSC-60B	115	5-15P	7.0	1/4	404a	1343
SCSC-74B	115	5-15P	7.0	1/4	404a	1423
SCSC-96B	115	5-15P	7.0	1/4	404a	1487
Shelleysteel with LiquiTec						
SCSC-36-EF	115	5-15P	7.0	1/4	404a	1102
SCSC-50-EF	115	5-15P	7.0	1/4	404a	1240
SCSC-60-EF	115	5-15P	7.0	1/4	404a	1343
SCSC-74-EF	115	5-15P	7.0	1/4	404a	1423
SCSC-96-EF	115	5-15P	7.0	1/4	404a	1487
Heated and Refrigerated Combo Counters						
SHCR-50-B	120/60/1	5-20P	16.0	1/4	404a	1102
SHCR-60-B	120/60/1	5-20P	16.0	1/4	404a	1102
SHCR-74-B	120/60/1	5-20P	16.0	1/4	404a	1102
SHCR-96-B	120/60/1	5-20P	16.0	1/4	404a	1240
SH2CR-62-B	120/208-230/60/1	14-20P	16.0	1/4	404a	1423
SH2CR-72-B	120/208-230/60/1	14-30P	18.0	1/4	404a	1102
SH2CR-96-B	120/208-230/60/1	14-30P	18.0	1/4	404a	1343
SH3CR-96-B	120/208-230/60/1	14-30P	23.0	1/4	404a	1240
SH4CR-96-B	120/208-230/60/1	14-50P	29.0	1/4	404a	1102
Heated and Ice Cooled Combo Counters						
SHC-50-NU	120/60/1	5-15P	9.0			
SHC-60-NU	120/60/1	5-15P	9.0			
SHC-74-NU	120/60/1	5-15P	9.0			
SHC-96-NU	120/60/1	5-15P	9.0			
SHC2-62-NU	120/208-230/60/1	14-20P	11.0			
SH2C-74-NU	120/208-230/60/1	14-20P	11.0			
SH2C-96-NU	120/208-230/60/1	14-20P	11.0			
SH3C-74-NU	120/208-230/60/1	14-20P	16.0			
SH3C-96-NU	120/208-230/60/1	14-20P	16.0			
SH4C-96-NU	120/208-230/60/1	14-30P	22.0			
Frost Top Serving Counters						
SCFT-36-NU	115	5-15P	7.0	1/4	404a	435
SCFT-50-NU	115	5-15P	7.0	1/4	404a	595
SCFT-60-NU	115	5-15P	7.0	1/4	404a	717
SCFT-74-NU	115	5-15P	7.0	1/4	404a	827
SCFT-96-NU	115	5-15P	7.0	1/4	404a	921
Milk Counters						
SCM-36	115	5-15P	5.0	1/4	134a	1114
SCM-50	115	5-15P	5.0	1/4	134a	1190
SCM-60	115	5-15P	5.0	1/4	134a	1328
SCM-74	115	5-15P	5.0	1/4	134a	1535
Ice Cream Counters						
SCF-36	115	5-15P	7.0	1/4	404A	915
SCF-50	115	5-15P	7.0	1/4	404A	1350
SCF-60	115	5-15P	8.0	1/3	404A	1456
SCF-74	115	5-15P	8.0	1/3	404A	1609
Milk and Ice Cream Counters						**REF/FRZ**
SCFM-50	115	5-15P	7.0	1/4	404A	789/1580
SCFM-74	115	5-15P	8.0	1/3	404A	1199/2040
Carving Counter						
SRB	115	5-15P	5.0			
Trimline L-shaped Heated Serving Counter						
SLT4 (-L OR -R)	208-230/60/1	14-30P	20.0			

INSTALLATION: HEATED UNITS

Location
Do not install the unit near combustible objects or surfaces affected by heat or moisture.

Leveling
The unit must be level, both front and back and left to right, in order to maintain an equal water depth throughout the wells.

Electrical Connections

Connections must be made in accordance with all applicable local codes and/or the National Electrical Code. Refer to the amperage data on page 3 and the wiring diagrams on pages 8 and 9. A standard unit is provided with a power cord and 3-prong grounded plug. All units should be plugged into a grounded receptacle with its own circuit protection that matches the amperage of the plug.

OPERATION: HEATED UNITS

After plugging in the power supply cord, select desired temperature by rotating the knob on the temperature control panel. Indicator light will come on when the switch is activated. Individual temperature control knobs and indicator lights are provided for each heated food well.

If the same temperature settings for each well are used every day, the temperature knobs can be left in their set position and the wells can be turned off using the ON/OFF switch at the end of the control panel.

Before the unit is used the first time for serving, turn the temperature knob to "10" and heat the well for 15 minutes. Do not be alarmed if smoke appears; this preheat should burn off any residue or dust that has adhered to the food well element.

When serving thick sauces always use the hot food well in "wet" operation. This provides more uniform temperature for the sauce. Product temperature should range from 140˚F to 160˚F

Never place food directly in well. Always use pans.

For most efficient operation, keep covered insets empty in each well during preheating and when the well is not in use.

Always place covers on pans when not serving to prevent food from drying out and to reduce your operating costs.

Wet operation
Fill the food well with about two inches of water and cover with lid or empty pan. To preheat water, set temperature control at "High". With pans in place, wells will boil water. Food temperature will vary depending on type and amount of product. To minimize steam and water usage, set control to lowest setting that will maintain proper food temperature.

To reduce preheating time, use hot water to fill the well.

Steam can cause serious burns. Always wear some type of protective covering on your hands and arms when removing lids from the unit. Lift the lid in a way that will direct escaping steam away from your face and body. Water temperature will average 180˚F.

Dry operation
Wet operation is usually much more efficient and is usually preferred. However, these units may be operated without water with no damage to the unit.

The dry well should never be preheated longer than 15 minutes. Only 6" deep pans should be used with dry food wells.

When operated dry, the well bottoms become very hot. Do not allow unprotected skin to contact any well surface.

When operated dry, the bottom of the well will discolor. To clean, use a stainless steel cleaner or mild abrasive.

Operation of optional heated understorage
If necessary, preheat the heated understorage to desired temperature. Temperature range of understorage is 100°F to 300°F. The temperature control knob is always the far left knob on the panel. Indicator light is also at the far left.

INSTALLATION: REFRIGERATED UNITS

Location

Be sure the location chosen has a floor strong enough to support the total weight of the cabinet and contents. Reinforce the floor as necessary to provide for maximum loading.

For the most efficient refrigeration, be sure to provide good air circulation inside and out.

Inside cabinet: Do not pack unit so full that air cannot circulate. Take care not to block air flow to the fans and allow space along the sides.

Outside cabinet: Be sure the unit has access to ample air; avoid hot corners and locations near stoves and ovens. It is suggested the rear of the unit be no less than two inches from any wall, partition or any other object which will restrict exhaust air flow.

Leveling

A level cabinet looks better and will perform better because the doors will line up with the door frames properly, and the cabinet will not be subject to unnecessary strain.

Stabilizing

Some models are supplied on casters for your convenience, for ease of cleaning underneath and mobility.

The unit must be installed in a stable condition with the front wheels locked, locking the front casters after installation is the owner's and operator's responsibility.

Plumbing

Refrigerated units have a drain that exits the unit on the bottom, and is located on the operator's left side. Standard units on casters or legs will have a bronze faucet that fits a standard garden hose. Units on legs with optional remote drain valve handle will have 1" threaded pipe extending from bottom of unit. On standard units, a stainless steel access panel or hinged louver will be provided for access to drain connections.

Moisture collecting from improper drainage can create a slippery surface on the floor and a hazard to employees. It is the owner's and operator's responsibility to provide a container or outlet for drainage.

Electrical connection

A standard refrigerated unit is provided with a power cord and 3-prong grounded plug.

The unit should be plugged into a receptacle with its own circuit protection that matches the amperage of the plug.

Refer to the amperage data on page 3 or the serial tag data and your local code or the National Electrical Code to be sure the unit is connected to the proper power source. A protected circuit of the correct voltage and amperage must be run for connection of the supply cord or permanent connection to the unit.

On cord-connected units, an ON/OFF switch is located directly on the face of the compressor section. The switch must be turned to its OFF position and power supply disconnected whenever doing the following:

1. **Performing maintenance functions.**
2. **Cleaning the refrigerated cabinet area.**
3. **Performing service or repair functions.**

Under no circumstances should the unit be operated without the louvered panel in place.

OPERATION LIQUITEC UNITS

LiquiTec Series cold pans are adjusted at the factory to provide satisfactory operation without any further adjustments. However, if it is necessary to adjust the temperature, the control is located in the machine compartment. Turn the knob clockwise as indicated on the control. Settings are from 1 through 7; 7 being the coldest. Adjustments should be made gradually. Several small adjustments will be more effective than one large adjustment. It may take an hour or longer to realize the temperature change depending on the application and location of the unit.

These units are not designed to cool warm food products. Items should be placed in the unit pre-cooled at least to the desired holding temperature, if not slightly colder. In some applications, a gradual warming of product may occur, particularly at the exposed top of the products. Stirring or rotation of the product may be necessary to maintain overall temperature. Warming of food product can occur very quickly outside of the unit. When loading or rotating the product, avoid leaving food items in a non-refrigerated location for any length of time to prevent warming or spoilage.

The temperature control is used to turn the unit on and off as well as control the temperature of the cold pan. The settings range from 1 to 7; 7 being the coldest. To turn the cold pan off, turn the knob to the off position.

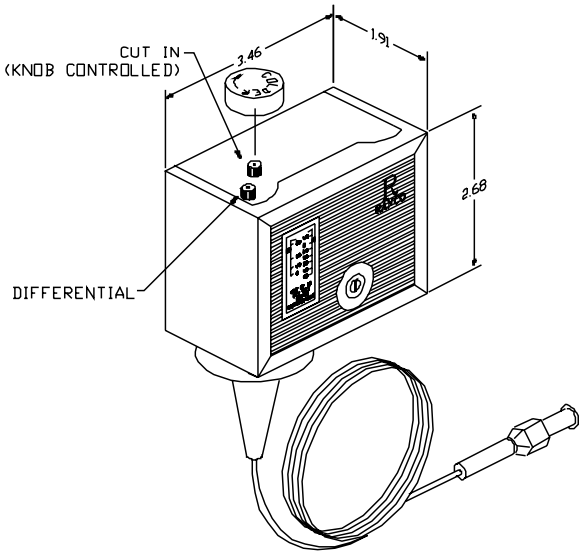
The cold pan is not intended to be used with ice.

PRESSURE CONTROL SETTINGS

All Delfield refrigerated models come equipped with 115-volt, 60 cycle, single phase refrigeration units. The refrigeration valves are open and ready to operate as soon as the power supply cord is plugged into the standard 115-volt, grounded electrical outlet.

Pressure Control

The temperature is controlled by an adjustable pressure control located in the machine compartment. An adjustable control has the word **COLDER** near the knob, with an arrow to indicate the adjustment direction. These controls are field adjustable and do not require a service agent. If you have any questions, feel free to contact the Delfield Service Department.



NOTE

In attempting to adjust the pressure control, you can do damage to your unit by accidentally adjusting the differential. Please make small incremental adjustments if a temperature adjustment is necessary, please contact the service department at Delfield (800) 733-8821 or your local service agent. Delfield is not responsible for charges incurred while having the pressure control adjusted.

Pressure control settings:

KCSC/SCSC, KHCR/SHCR & KCFT/SCFT
28# cut in 18# cut out
KCM/SCM
35# cut in 15# cut out

MAINTENANCE

Defrosting

Refrigerated cold pans and frost tops should be defrosted daily. Milk or Ice Cream dispensers require defrosting after 3/8" to 1/2" of frost forming. On/Off switch located above louver panel.

DANGER

Never use sharp objects or tools to clean or scrape ice/frost build up from the refrigerated cold pans or frost tops. A puncture to the pan could cause irreparable damage to the refrigeration system.

Units with a Eutectic Fluid Cold Pan require the same precautions. The fluid is NOT refillable and loss of fluid due to a puncture would cause irreparable damage.

Over shelves and other items mounted to the top of the counters should never be installed in the field due to the potential damage to the refrigeration system.

Cleaning the unit

To clean refrigerated understorage, use mild soap and water. For all fiberglass and stainless steel parts, use a mild, non-abrasive soap or detergent and warm water. This may be followed by an application of stainless steel cleaner or polish which will eliminate water spotting, fingerprints and bring out the color of the fiberglass.
To maintain the rich, brilliant color of the fiberglass and to remove shallow surface scratches, wax twice a year. This can be done in the same manner in which a car is waxed.

Casters

Casters can be lubricated with penetrating type oil.

Recommended maintenance schedule

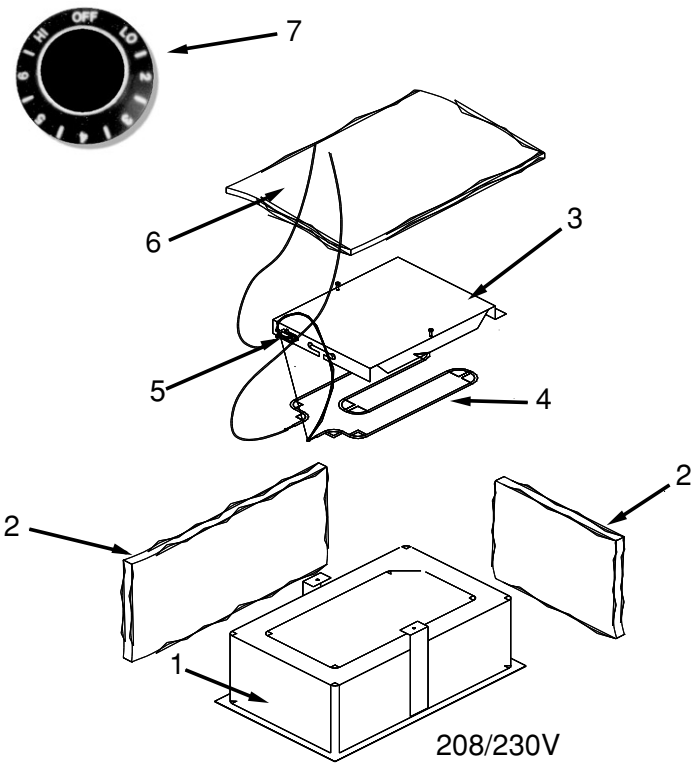
Daily: Wipe and/or wash food wells, unit surface, any refrigerated understorage and door gaskets.
Monthly: Remove louvers and clean condensing coil with a soft brush, such as a fin comb, or vacuum cleaner brush attachment. The object is to remove dust and webs from fins without bending them. Check casters for any debris that could be binding the wheels such as strings from mops or bits of paper.
Every six months: Wax fiberglass body and if necessary, lubricate casters.

CLEANING LIQUITEC UNITS

Cleaning the Unit

The interior of the tank should be cleaned daily with a non-abrasive cleaner and a non-abrasive pad. If necessary, a mild abrasive may be used on the interior of the pans only. Hard water stains and lime scaling may require a special cleaning product. Never use steel wool.

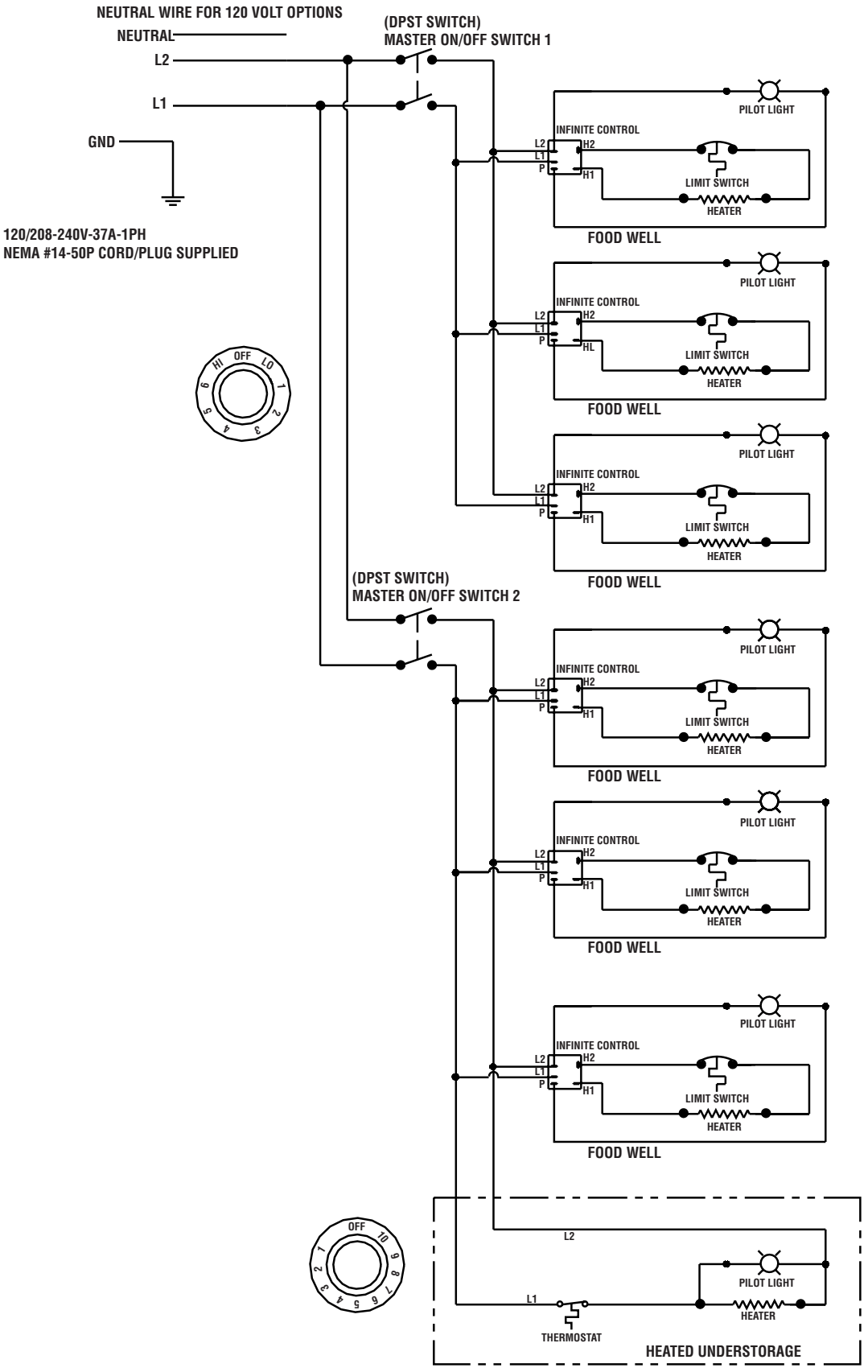
FOOD WELL ASSEMBLY — KH/SH/-NU SERIES WITH INFINITE CONTROLS



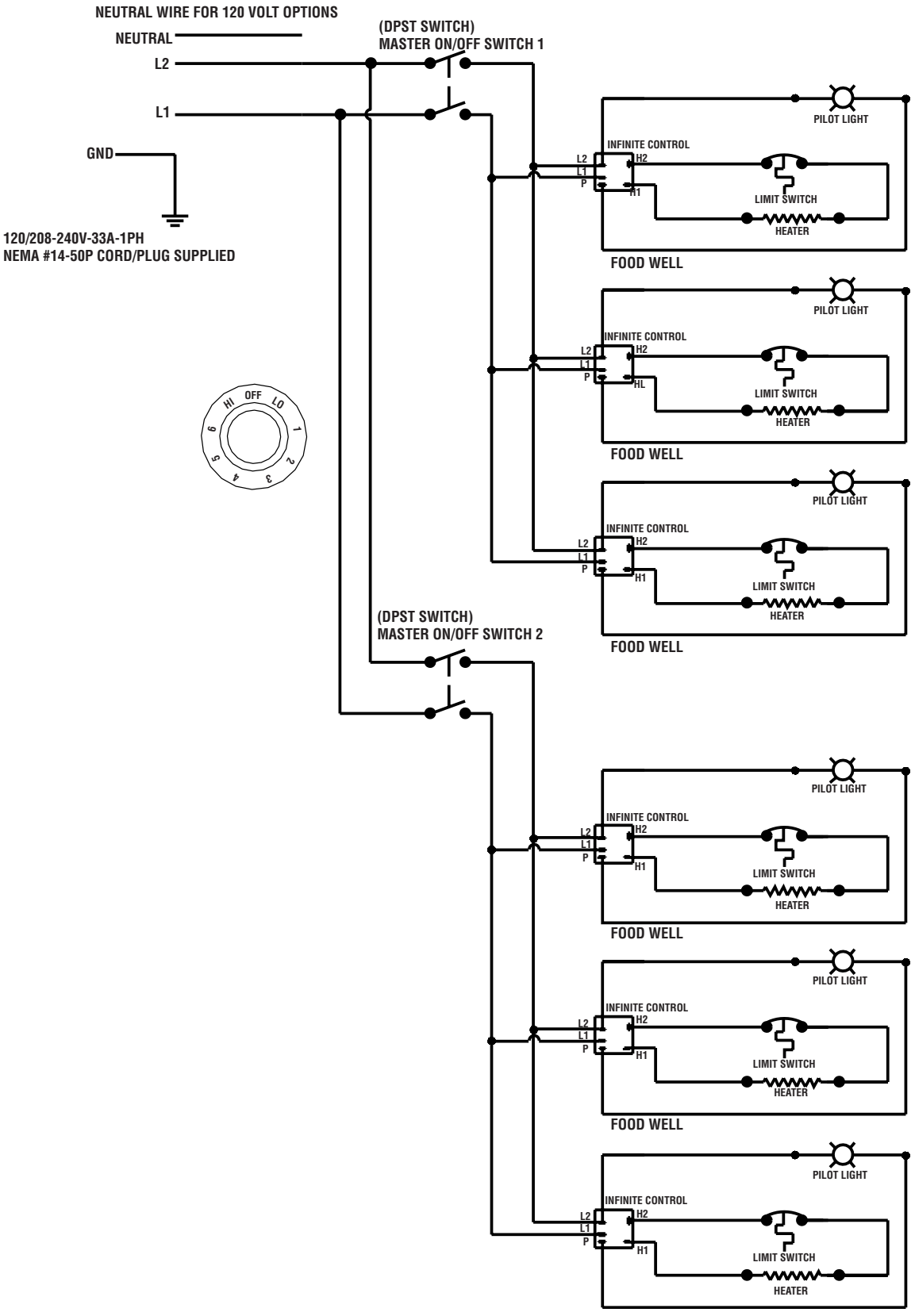
No.	Part Description
7	KNOB, INFINITE CONTROL
6	INSULATION, BLANKET
5	THERMOSTAT, NON-ADJ, 550°F
4	ELEMENT, HEATING, 208/230V,1000/1222W ELEMENT, HEATING, 120V/1000W
3	PLATE, DEFLECTOR, DFW, W/O DRAIN
	PLATE, DEFLECTOR, DFW, W/DRAIN
2	INSULATION, FIBERGLASS, 9" X 48"
1	FOOD WELL W/STRAPS, ASSY, WO/ DRAIN
	FOOD WELL W/STRAPS, W/ DRAIN
—	CONTROL, INFINITE, 240V, 15A
—	CONTROL, INFINITE, 120V, 15A

NOTE: See page 11 for part numbers

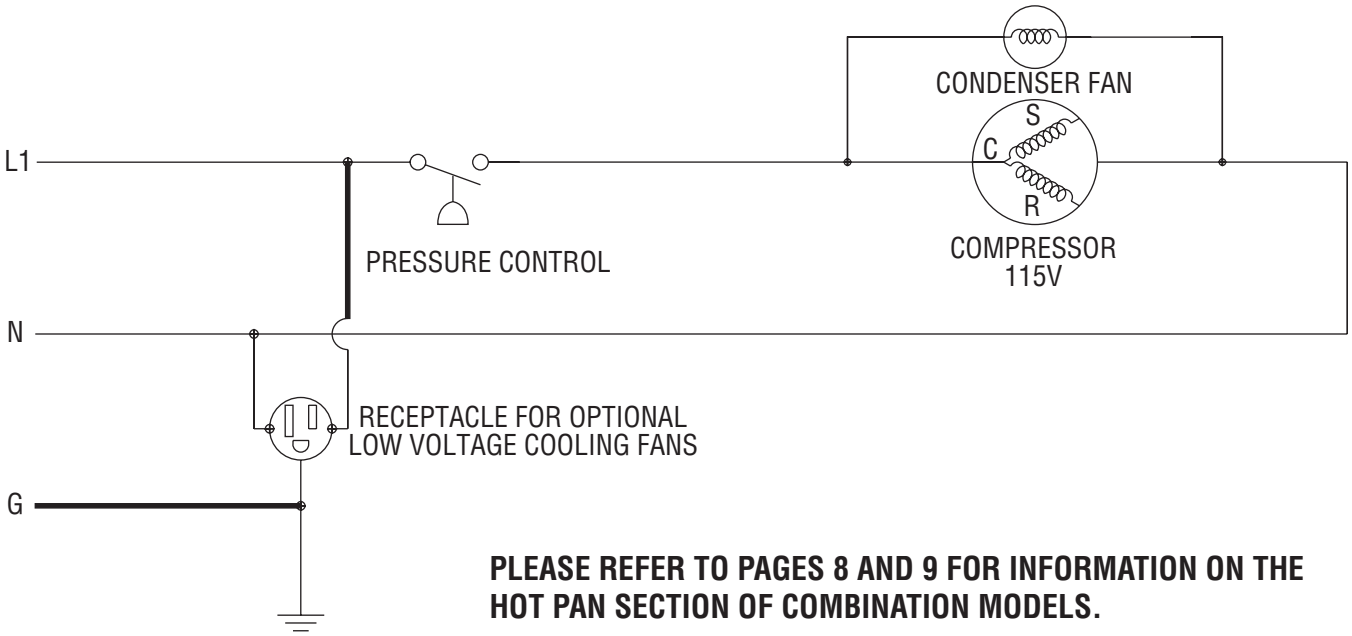
WIRING DIAGRAM — UNITS WITH INFINITE CONTROLS



WIRING DIAGRAM — UNITS WITH THERMOSTATIC CONTROLS

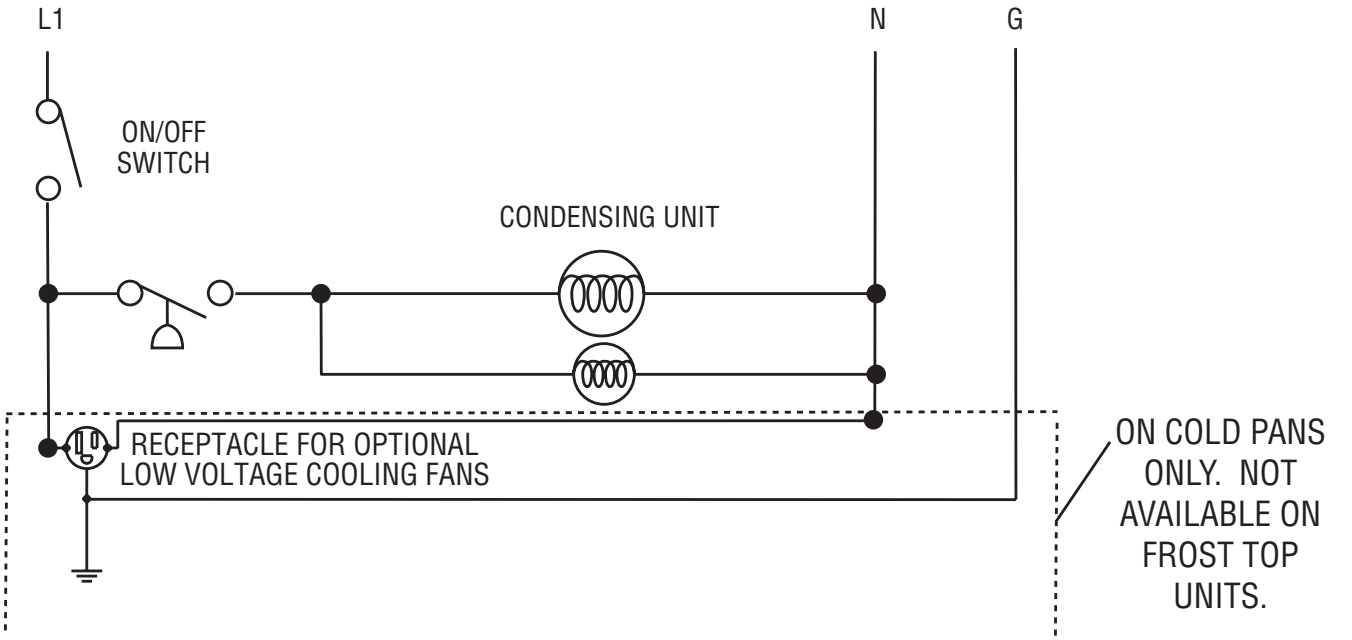


WIRING DIAGRAM — COLD PAN COMBO

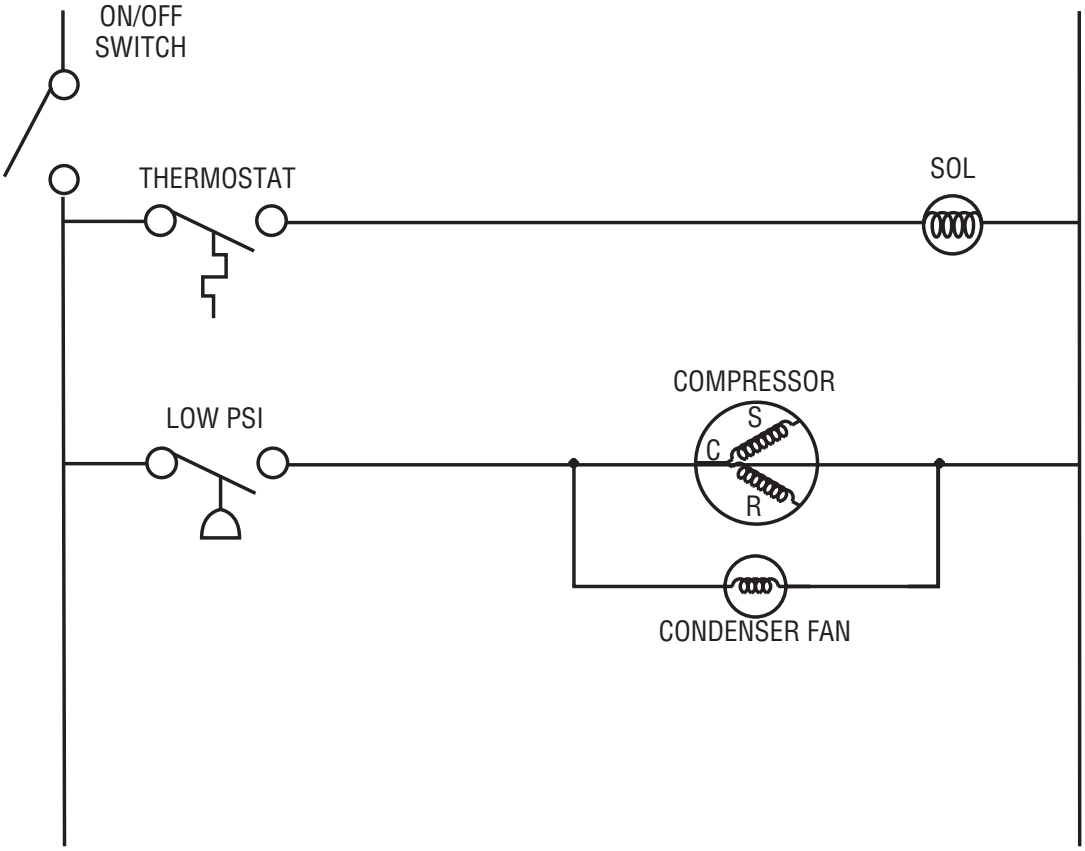


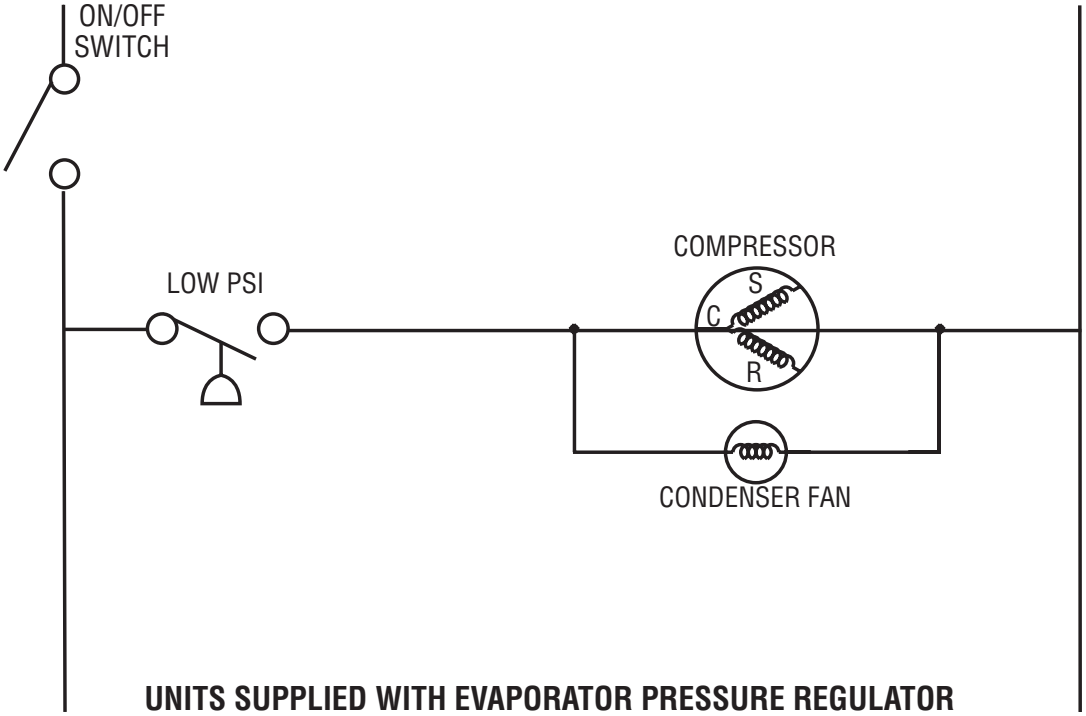
PLEASE REFER TO PAGES 8 AND 9 FOR INFORMATION ON THE HOT PAN SECTION OF COMBINATION MODELS.

WIRING DIAGRAM — KCSC, SCSC, KCFT AND SCFT COLD PANS



WIRING DIAGRAM — KCFM, SCFM





UNITS SUPPLIED WITH EVAPORATOR PRESSURE REGULATOR

STANDARD LABOR GUIDELINES TO REPAIR OR REPLACE PARTS ON DELFIELD EQUIPMENT

Advice and recommendations given by Delfield Service Technicians do not constitute or guarantee any special coverage.

- A maximum of 1-hour is allowed to **diagnose a defective component**.
- A maximum of 1-hour is allowed for **retrieval of parts** not in stock.
- A maximum **travel distance** of 100 miles round trip and 2-hours will be reimbursed.
- Overtime, installation/start-up, normal control adjustments, general maintenance, glass breakage, freight damage, and/or correcting and end-user installation error will not be reimbursed under warranty unless pre-approved with a **Service Work Authorization** from Delfield. You must submit the number with the service claim.

LABOR OF 1-HOUR IS ALLOWED TO REPLACE:

- Thermostat
- Infinite Switch
- Door Jamb Switch
- Solenoid Coil
- Hi-limit/Thermal Protector Switch
- Fan Delay/Defrost Termination Switch
- Compressor Start Components and Overload Protector
- Defrost Timer
- Thermometer
- Gear Box
- Contactor/Relay
- Transformer
- Evaporator/Condenser Fan Motor and Blade
- Circulating Fan Motor and Blade
- Microprocessor Control
- Water Level Sensor/Probe
- Door Hinges, Locks, and Gaskets
- Condensate Element
- Springs/Lowerator

LABOR OF 2 HOURS TO REPLACE:

- Drawer Tracks/Cartridges
- Pressure Control
- Solenoid Valve
- Defrost Element
- Heating Element
- Locate/Repair Leak

LABOR OF 3 HOURS TO REPLACE:

- EPR or CPR Valve
- Expansion Valve
- Condenser or Evaporator Coil

LABOR OF 4 HOURS TO REPLACE

- Compressor

This includes recovery of refrigerant and leak check.

$35.00 maximum reimbursement for refrigerant recovery (includes recovery machine, pump, torch, oil, flux, minor fittings, solder, brazing rod, nitrogen, or similar fees.)

REFRIGERANTS

- R22 A maximum of $4.00/lb. or 25¢/oz. will be reimbursed.
- R134A A maximum of $5.00/lb. or 31¢/oz. will be reimbursed.
- R404A A maximum of $12.00/lb. or 75¢/oz. will be reimbursed.

PARTS LIST

KH2, KH3, KH4, KH5, KH6

2194007	Heating Element
2194335	Hi-Limit
2194212	Switch
2194095	Pilot Light
2194110	Infinite Control
3234557	Control Knob

KH2-NU

2194007	Heating Element
2194095	Pilot Light
2194110	Infinite Control
2194202	Thermostat
2194212	Switch
2194335	Hi-Limit
3234161	Caster
3234556	Control Knob-T SAT
3234557	Control Knob-Inf Control

KH3-NU

2194007	Heating Element
2194212	Switch
2194335	Hi-Limit
3234161	Caster
3234557	Control Knob
2194110	Inf. Control

KH4, KH6

2194007	Heating Element
2194335	Hi-Limit
2194212	Switch
2194095	Pilot Light
2194110	Infinite Control
3234557	Control Knob

KH5-NU

2194007	Heating Element
2194095	Pilot Light
2194110	Infinite Control
2194212	Switch
2194335	Hi-Limit
3234557	Control Knob
3234161	Caster

KCSC-36B, KCSC-50B, KCSC-60B, KCSC-74B

3526716	Cond. Unit
3615225	Expansion Valve
2193927	Pressure Control
2190154	Rocker Switch
3234242	Plastic Drain

KCM-36

3526674	Cond. Unit
3516101	Filter Dryer
2193927	Pressure Control
3516062	Expansion Valve
3234242	Plastic Drain
6320007	Bearing
6150201	Extension Spring
3234188	Large Lid

KCM-50

3234242	Plastic Drain
6320007	Bearing
6150201	Extension Spring
3234188	Large Lid
3526674	Cond. Unit
3516101	Filter Dryer
2193927	Pressure Control
3516062	Expansion Valve

KCM-60

3234242	Plastic Drain
3234188	Large Lid
3526674	Cond. Unit
3516101	Filter Dryer
6320007	Bearing
2193927	Pressure Control
3516062	Expansion Valve
2190154	Rocker Switch

KCM-74

3234242	Plastic Drain
6320007	Bearing
6150201	Extension Spring
3234188	Large Lid
3526674	Cond. Unit
3516101	Filter Dryer
2193927	Pressure Control
3516062	Expansion Valve
2190154	Rocker Switch

KCF-36

3526716	Cond. Unit
3516101	Filter Dryer
3516225	Expan. Valve
2193927	Pressure Control
2190154	Rocker Switch
3234242	Plastic Drain
6320007	Bearing
6150201	Extension Spring
3234188	Large Lid

KCF-50, KCF-60

3234242	Plastic Drain
6320007	Bearing
6150201	Extension Spring
3234188	Large Lid
3526709	Conditioning Unit
3516101	Filter Dryer
3516225	Expansion Valve
2193927	Pressure Control
2190154	Rocker Switch

KCFT-36

3526716	Cond. Unit
3516101	Filter Dryer
3516225	Expan. Valve
2193927	Pressure Control
2190154	Rocker Switch
3234242	Plastic Drain

KCFT-50, KCFT-60, KCFT-74, KCFT-96

3526716	Cond. Unit
3516101	Filter Dryer
3516225	Expan. Valve
2193927	Pressure Control
2190154	Rocker Switch
3234242	Plastic Drain

SCM-36

3234161	Caster
3526674	Cond. Unit
3516101	Filter Dryer
2193927	Pressure Control
3516062	Expansion Valve
3234242	Plastic Drain
6320007	Bearing
6150201	Extension Spring
3234188	Large Lid

SCM-50, SCM-60, SCM-74

3234161	Caster
3234242	Plastic Drain
6320007	Bearing
6150201	Extension Spring
3234188	Large Lid
3526674	Cond. Unit
3516101	Filter Dryer
2193927	Pressure Control
3516062	Expansion Valve
2190154	Rocker Switch

SCSC-36, SCSC-50, SCSC-60, SCSC-74, SCSC-96

3526716	Cond. Unit
3516225	Expansion Valve
2193927	Pressure Control
2190154	Rocker Switch
3234242	Plastic Drain
3234161	Caster

SCF-36

3234161	Caster
3526716	Cond. Unit
3516225	Filter Dryer
3516225	Expansion Valve
2193927	Pressure Control
3234242	Plastic Drain
6320007	Bearing
6150201	Extension Spring
3234188	Large Lid

SCF-36

3234161	Caster
3234242	Plastic Drain
6320007	Bearing
6150201	Extension Spring
3234188	Large Lid
3516101	Filter Dryer
3516225	Expansion Valve
2193927	Pressure Control
2190154	Rocker Switch

SCF-74

3234161	Caster
3234242	Plastic Drain
6320007	Bearing
6150201	Extension Spring
3234188	Large Lid
2193927	Pressure Control
2190154	Rocker Switch

SCFT-36, SCFT-50, SCFT-74, SCFT-36

3526716	Cond. Unit
3516101	Filter Dryer
3516225	Expansion Valve
2193927	Pressure Control
2190154	Rocker Switch
3234242	Plastic Drain
3234161	Caster

SCFT-60

3526716	Cond. Unit
3516101	Filter Dryer
3516225	Expansion Valve
2193927	Pressure Control
3234242	Plastic Drain
3234161	Caster

SH2S, SH3S, SH4S, SH5S, SH6S

2194007	Heating Element
2194335	Hi-Limit
2194212	Switch
2194095	Pilot Light
2194110	Infinite Control

STANDARD ONE YEAR WARRANTY (One year parts, 90 days labor.)

The Delfield Company ("Delfield") warrants to the Original Purchaser of the Delfield product (herein called the "Unit") that such Unit, and all parts thereof, will be free from defects in material and workmanship under normal use and service for a period of one (1) year from the date of shipment of the Unit to the Original Purchaser **or, if the Original Purchaser returns the warranty card completely filled out including the date of installation within thirty (30) days of receipt of the Unit, one (1) year from the date of installation.** During this one year warranty period, Delfield will repair or replace any defective part or portion there of returned to Delfield by the Original Purchaser which Delfield determines was defective due to faulty material or workmanship. The Original purchaser will pay all labor, crating, freight and related costs incurred in the removal of the Unit of defective component and shipment to Delfield, except that during a period of either ninety (90) days from the date of shipment of the Unit to the Original Purchaser or, if the Original Purchaser returns the warranty card completely filled out including the date of installation within thirty (30) days of receipt of the Unit, ninety (90) days from the date of installation Delfield will pay all related labor costs. Delfield will pay the return costs if the Unit or part thereof was defective.

The term "Original Purchaser" as used herein means that person, firm, association, or corporation for whom the Unit was originally installed.

This warranty does not apply to any Unit or part thereof that has been subjected to misuse, neglect, alteration, or accident, such as accidental damage to the exterior finish, operated contrary to the recommendations specified by Delfield; or repaired or altered by anyone other than Delfield in any way so as to, in Delfield's sole judgement, affect its quality or efficiency. This warranty does not apply to any Unit that has been moved from the location where it was originally installed. This warranty also does not cover the refrigerator drier or the light bulbs used in the Unit. **The warranty is subject to the user's normal maintenance and care responsibility as set forth in the Service and Installation Manual, such as cleaning the condenser coil, and is in lieu of all other obligations of Delfield. Delfield neither assumes, nor authorizes any other person to assume for Delfield, any other liability in connection with Delfield's products.**

Removal or defacement of the original Serial Number or Model Number from any Unit shall be deemed to release Delfield from all obligations hereunder or any other obligations, express or implied.

Parts furnished by suppliers to Delfield are guaranteed by Delfield only to the extent of the original manufacturer's express warranty to Delfield. Failure of the Original Purchaser to receive such manufacturer's express warranty to Delfield. Failure of the Original Purchaser to receive such manufacturers warranty shall in no way create any warranty, expressed or implied, or any other obligation or liability on Delfield's part in respect thereof.

IF THE CUSTOMER IS USING A PART THAT RESULTS IN A VOIDED WARRANTY AND A DELFIELD AUTHORIZED REPRESENTATIVE TRAVELS TO THE INSTALLATION ADDRESS TO PERFORM WARRANTY SERVICE, THE SERVICE REPRESENTATIVE WILL ADVISE CUSTOMER THE WARRANTY IS VOID. SUCH SERVICE CALLS WILL BE BILLED TO CUSTOMER AT THE AUTHORIZED SERVICE CENTER'S THEN APPLICABLE TIME AND MATERIALS RATES. CONSIDER: CUSTOMER MAY INITIATE A SERVICE AGREEMENT WITHOUT PARTS COVERAGE.

If shipment of a replacement part is requested prior to the arrival in the Delfield factory of the part claimed to be defective, the Original Purchaser must accept delivery of the replacement part of a C.O.D. basis, with credit being issued after the part has been received and inspected at Delfield's plant and determined by Delfield to be within this warranty.

Under no condition does this warranty give the Original Purchaser the right to replace the defective Unit with a complete Unit of the same manufacturer or of another make. Unless authorized by Delfield in writing, this warranty does not permit the replacement of any part, including the motor-compressor, to be made with the part of another make or manufacturer.

No claims can be made under this warranty for spoilage of any products for any reason, including system failure.

The installation contractor shall be responsible for building access, entrance and field conditions to insure sufficient clearance to allow any hood(s), vent(s), or Unit(s) if necessary, to be brought into the building. Delfield will not be responsible for structural changes or damages incurred during installation of the Unit or any exhaust system.

Delfield shall not be liable in any manner for any default or delay in performance hereunder caused by or resulting from any contingency beyond Delfield's control, including, but not limited to, war, governmental restrictions or restraints, strike, lockouts, injunctions, fire, flood, acts of nature, short or reduced supply of raw materials, or discontinuance of the parts by the original part manufacturer.

Except as provided in any Additional Four Year Protection Plan, if applicable, and the Service Labor Contract, if applicable, the foregoing is exclusive and in lieu of all other warranties, whether written or oral, express or implied. This warranty supersedes and excludes any prior oral or written representations or warranties. Delfield expressly disclaims any implied warranties of merchantability, fitness for a particular purpose of compliance with any law, treaty, rule or regulation relating to the discharge of substances into the environment. The sole and exclusive remedies of any person relating to the Unit, and the full liability of Delfield for any breach of this warranty, will be as provided in this warranty.

Other than this Delfield Standard One Year Limited Warranty, any applicable Delfield Additional Four Year Protection Plan or applicable Delfield Service Labor Contract, the Original Purchaser agrees and acknowledges that no other warranties are offered or provided in connection with or for the unit or any other part thereof.

In no event will Delfield be liable for special, incidental or consequential damages, or for damages in the nature of penalties.

IF DURING THE WARRANTY PERIOD, CUSTOMER USES A PART FOR THIS DELFIELD EQUIPMENT OTHER THAN AN UNMODIFIED NEW OR RECYCLED PART PURCHASED DIRECTLY FROM DELFIELD OR ANY OF ITS AUTHORIZED SERVICE CENTERS AND/OR THE PART BEING USED IS MODIFIED FROM ITS ORIGINAL CONFIGURATION, THIS WARRANTY WILL BE VOID. FURTHER, DELFIELD AND ITS AFFILIATES WILL NOT BE LIABLE FOR ANY CLAIMS DAMAGES OR EXPENSES INCURRED BY THE CUSTOMER WHICH ARISE DIRECTLY OR INDIRECTLY, IN WHOLE OR IN PART, DUE TO THE INSTALLATION OF ANY MODIFIED PART AND/OR PART RECEIVED FROM AN UNAUTHORIZED SERVICE CENTER. If the warranty becomes void, Customer may purchase from Delfield, if available, a Service Agreement or service at the then current time and materials rate.

For more information on Delfield warranty's log on and check out the service section of our web site at www.delfield.com.

ADDITIONAL FOUR YEAR PROTECTION PLAN (for Motor-Compressor only)

Delfield Model#	Serial #	Installation Date

In addition to the Standard One Year Warranty on the Motor-Compressor contained in the above listed Delfield product (the "Unit"), The Delfield Company ("Delfield") also agrees to repair, or exchange with similar or interchangeable parts in design and capacity at Delfield's option, the defective Motor-Compressor contained in the Unit (the "Motor-Compressor), or any part thereof, for the Original Purchaser only, at any time during the four (4) years following the initial one (1) year period commencing on the date of installation for the Original Purchaser. **Failure of the Original Purchaser to register the registration card containing the Original Purchasers name, address, date of installation, model number and serial number of the Unit containing the Motor-Compressor within 30 days from the date of installation shall void this warranty.** This additional warranty is only available if the Motor-Compressor is inoperative due to defects in material or factory workmanship, as determined by Delfield in its sole judgement and discretion. The Original Purchaser shall be responsible for returning the defective Motor-Compressor to Delfield prepaid, F.O.B. at the address shown on the back cover of this manual.

The term "Original Purchaser" as used herein means that person, firm, association, or corporation for whom the Unit was originally installed.

The term "Motor-Compressor" as used herein does not include unit base, air or water cooled condenser, receiver, electrical accessories such as relay, capacitors, refrigerant controls, or condenser fan/motor assembly. This warranty does not cover labor charges incidental to the replacement of parts. This warranty further does not include any equipment to which said condensing unit is connected, such as cooling coils, temperature controls or refrigerant metering devices. This warranty shall be void if the Motor-Compressor, in Delfield's sole judgement, has been subjected to misuse, neglect, alteration or accident, operated contrary to the recommendations specified by the Unit manufacturer, repaired or altered by anyone other than Delfield in any way so as, in Delfield's sole judgment, to affect its quality or efficiency or if the serial number has been altered, defaced or removed. This Warranty does not apply to a Motor-Compressor in any Unit that has been moved from the location where it was originally installed. The addition of methyl chloride to the condensing unit or refrigeration system shall void this warranty.

General Conditions

Delfield shall not be liable in any manner for any default or delay in performance hereunder caused by or resulting from any contingency beyond Delfield's control, including, but not limited to, war, governmental restrictions or restraints, strike, lockouts, injunctions, fire, flood, acts of nature, short or reduced supply of raw materials, or discontinuance of any part or the Motor-Compressor by the unit manufacturer.

Replacement of a defective Motor-Compressor is limited to one (1) Motor-Compressor by us during the four (4) year period. Delfield shall replace the Motor-Compressor at no charge.

This warranty does not give the Original Purchaser of the Motor-Compressor the right to purchase a complete replacement Motor-Compressor of the same make or of another make. It further does not permit the replacement to be made with a Motor-Compressor of another kind unless authorized by Delfield. In the event Delfield authorizes the Original Purchaser to purchase a replacement Motor-Compressor locally, only the wholesale cost of the Motor-Compressor is refundable.

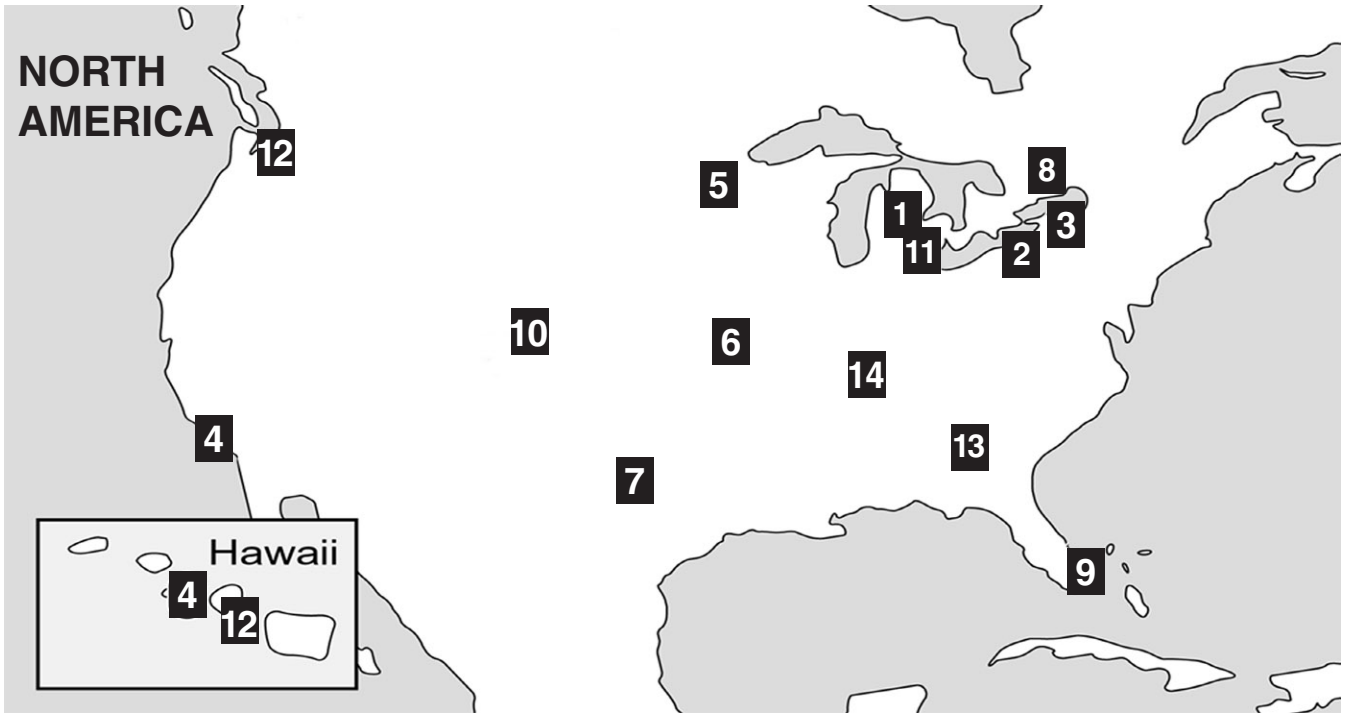
Expressly excluded from this warranty are damages resulting from spoilage of goods.

Except as provided in any applicable Standard One Year Limited Warranty or applicable Service Labor Contract, the foregoing is exclusive and in lieu of all other warranties, whether written or oral, express or implied. This Warranty supersedes and excludes any prior oral or written representations or warranties. Delfield expressly disclaims any implied warranties of merchantability, fitness for a particular purpose or compliance with any law, treaty, rule or regulation relating to the Motor-Compressor, and the full liability of Delfield for any breach of this warranty, will be as provided in this warranty.

Other than any applicable Delfield Standard One year Limited Warranty, this Delfield Additional Four Year Protection Plan and any applicable Delfield Service Labor Contract, the Original Purchaser agrees and acknowledges that no other warranties are offered or provided in connection with or for the Motor-Compressor or any part thereof.

In no event will Delfield be liable for special, incidental or consequential damages, or for damages in the nature of penalties.

AUTHORIZED PARTS DEPOTS



1) The Delfield Company

980 South Isabella Road
Mt. Pleasant, MI 48858
800.733.8829
989.773.7981
989.773.3210 FAX
custom parts direct from Delfield

2) A.I.S. Commercial Parts & Service

1816 West 26th Street
Erie, PA 16508-1149
800.332.3732
814.456.3732
814.452.4843 FAX
serves: MD, NJ, OH, PA, VA, WV

3) Appliance Installation Service

1336 Main Street
Buffalo, NY 14209
800.722.1252
716.884.7425
716. 884.0410 FAX
serves: CT, DC, DE, MA, MD, ME, NH, NJ, NY, PA, RI, VA, VT, WV

4) Pacific Coast Parts

15024 Staff Court
Gardena, CA 90248
1.800.531.1111
1.800.782.5747
Email: orders@pacparts.com
www.pacparts.com
serves: AZ, CA, HI, NV, OR

5) Contract Ice

14450 Ewing Ave S. #100
Burnsville, MN 55306
800.422.2823
952.894.4427
952.894.2164 FAX
serves: IA, MN, MT, ND, SD, WI

6) E.M.C.O. Sales & Distributors

3909 St. Timothy Lane
St. Ann, MO 63074
800.972.7670
314.427.7477
314. 427.8190 FAX
serves: AR, IA, IL, KS, KY, MO, NE, OK, TX, NM, LA

7) Stove Parts Supply/GCS Service

2120 Solona St.
PO Box 14009
Fort Worth, TX 76117-0009
1.800.433.1804 toll free
1.800.272.7358 fax
serves: AR, LA, NM, OK, TX

8) Garland Group

1177 Kamato Road
Mississauga, Ontario L4W1X4
800.427.6668
800.361.7745 FAX
serves: Canada

9) Global Parts and Supplies

2920 N.W. 109th Avenue
Miami, FL 33172
305 994.9994
305.994.9992 FAX
International parts depot

10) Hawkins Commercial Appl. Serv.

3000 S. Wyandot
Englewood, CO 80110
(800) 624-2117
(303) 7618861 FAX
serves: AZ, CO, KS, NE, NM, OK, UT, WY

11) MicroDine, Inc.

44792 Helm
Plymouth, MI 48170
888.828.4454
734.451.2043
734.451.3215 FAX
serves: MI, IN, WI, OH

12) Performance Refrigeration Parts

9923 S.W. 178th St.
Vashon, WA 98070
888.872.2465
206-463-1772
206.463.4431 FAX
serves: AK, HI, ID, MT, OR, WA

13) Southeastern Restaurant Services

2200 Norcross Parkway, Suite 210
Atlanta, GA 30071
800.235.6516
770.446.6177
770.446.3157 FAX
serves: FL, GA, MS, NC, SC, VA

14) T.M.A.

2916 Sidco Drive
Nashville, TN 37204
615.726.0351
800.737.0351
615.259.4100 FAX
serves: TN, AL

Delfield has 14 conveniently located Parts Depots to ensure parts are handled promptly and accurately.

Delfield reserves the right to update or make changes to this list without prior notice

Please call 1-800-733-8829 or check the web at www.delfield.com for a list of the current Parts Depots.

Delfield

980 S. Isabella Rd., Mt. Pleasant, MI 48804-0470, U.S.A. • (989) 773-7981 or (800) 733-8821 • Fax (800) 669-0619 • www.delfield.com
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DMSG/SS 04/03